

dessert menu

GREEN APPLE BRULEE

Brown Butter Caramel | Apple Cider Curd
Local Cheddar Shortbread 9

PUMPKIN SEMIFREDDO

Dark Chocolate Glaze | Ginger Macaron
Toasted Oat Crumble | Local Cream 9

CARROT AND CASHEW FINANCIER CAKE

White Chocolate Ganache | Raisin Puree
Walnut Gelato | Carrot Gel 9

WARM AUTUMN PEAR - FENNEL CRISP

Toasted Nuts & Seeds | Honey Streusel
Vanilla Gelato 9

COOKIES AND CANDIES

A Selection of House-made and
Hand-crafted Small Confections 9

GELATO OR SORBET

Cookie Crumbs | Changes Daily 7

ARTISANAL CHEESE PLATE

Chef's Selection of Three Seasonal Cheeses
Local Honey | Mission Fig Jam
Toasted Walnuts | Sliced Bread 18



SCOTCH + WHISKEYS

GLENLIVET *12 year*

MACALLAN *12 year*

OBAN *14 year*

BALVENIE *14 year*

DALWHINNIE *15 year*

ARBEG *10 year*

WOODFORD RESERVE

BLANTON'S

BASIL HAYDEN'S

WHISTLE PIG *10 year*

GREEN SPOT

RED BREAST

CORDIALS + DIGESTIFS

MONTENEGRO

AMARO FSUMATO

AVERNA

ZWACK

GRAPPA DI SASSICAIA

GREEN CHARTRÉUSE

FERNET BRANCA

CARDAMARO

SAMBUCA

GRAND CLASSICO TEPUS FUGIT

don't forget

BRANDY, COGNAC + ARMAGNAC

REMY MARTIN 1738

HINE RARE VSOP

PIERRE FERRAND

BARTLETT APPLE

GRAND MARNIER

COURVOISIER VS

MARTELL VSOP

ST. VIVANT ARMAGNAC

BARTLETT PEAR

CALVADOS BOULARD VSOP

PORT, SHERRY + SAUTERNES

VINEDO DE LOS VIENTOS ALCYONE TANNAT

SANDEMAN FOUNDERS RESERVE

SANDEMAN TAWNY 20 YEAR

TAYLOR FLADGATE RUBY

TAYLOR FLADGATE TAWNY 30 YEAR

TORO ALBALA DON PX PEDRO XIMENEZ SHERRY

LA FLEUR DE RENAISSANCE SAUTERNES

